

# White Wines

## ~Spain~

### Rias Baixas & Valdeorras

**Santiago Ruiz** \$46  
-Albariño/Louriero/Treixadura. Crisp and aromatic, medium bodied with notes of lemon zest, white pepper and bay leaves 2007

**Viña Godeval** \$46  
-100% Godello. Bright green fruit in the nose. Honeyed apples and lemon with hints of mineral and crisp acidity. 2007

**Morgadio Albariño** \$46  
-100% Albariño. Round, aromatic and creamy with apricot nuances & a rich, textured finish. 2008

### Rioja & Rueda

**Oro de Castilla** \$34  
-100% Verdejo. Well-rounded and fresh on the palate with citrus and tropical fruits. Overtones of fennel and apple with great acidity and an elegant finish. 2007

**Martina Prieto** \$38  
-100% Verdejo. Icy-pure with ripe pineapple, dried mint and graphite. 2007

**Muga** \$38  
-Viura/Malvasia. Focused citrus notes, white pepper, and melon. Medium bodied with a rounded finish. 2008

**Sierra Cantabria Organza** \$44  
-Garnacha Blanca/Viura/Malvasia. Caramel and green apple with hints of toast and minerals on an elegant finish. 2004

**Diamante** \$36  
-Viura/Malvasia. Semi sweet with crisp acidity. Tropical fruits, citrus notes, and a creamy mouthfeel. 2007

### Peñedes

**Can Feixes Blanc Seleccio** \$34  
-Parellada/Macabeo/Chardonnay. Bright citrus, green apple skin & a dry acidity. 2006

### Basque

**Txakoli Txomin Etxaniz** \$44  
-Handarrabi Zuri/Beltza. Clean and fresh with light frizzanté, structured minerality and citrus notes. 2007

## ~Washington & Oregon~

**Four Graces** \$40  
-100% Pinot Gris. Bright, fresh and crisp with aromas of apple blossom. Nectarine, melon and fresh meringue linger on the palate, balanced by clean minerals and acidity. 2007

**Forgeron Cellars** \$50  
-98% Chardonnay, 2% Orange Muscat. Layered and full-bodied yet fresh with pear, citrus and clean mineral notes. 2008

## Sparkling Wines

### *Cava*

**Mont-Marçal, Brut Rosado** \$40  
-Ruby color with pronounced red fruits. 2005

**Vilarnau Brut Cava** \$44  
-Light and crisp with notes of green apple. *nv*

**Heredad, Segura Viudas** \$48  
-Methode Tradicional. Bright fruit, fine bubbles, toast and a dry finish. *nv*

### *Champagne*

**Veuve Clicquot Yellow Label** \$95  
-Pinot Noir/Chardonnay/Pinot Meunier. Rich, nutty and complex sparkler with a creamy, round body and lingering finish.

# Red Wines

~Spain~

## Rioja

**Baron de Oña Reserva** \$56  
-100% Tempranillo. Clear and bright with notes of blackberry and cranberry against a background of chocolate and cedar. 2004

**LRA Viña Arana Reserva** \$60  
-90% Tempranillo/10% Garnacha. Medium bodied with a rounded palate and soft tannins that blend with slight acidity. Complex layers of cherries, vanilla, toffee and earth. 2001

**Bodegas Beronia Reserva** \$46  
-Tempranillo/Garnacha. Smooth and layered with dried cranberry, cherry, earth, spice and a dusty dry finish. 2004

**Faustino V Reserva** \$58  
-Tempranillo/Graciano/Mazuelo. Intense ruby color, velvety long finish. Hints of clove and cocoa, dark dry fruits. 2004

**Remelluri** \$72  
-100% Tempranillo. Finely crafted with lush wild strawberries, white pepper and dusty tobacco road. Finishes with smoky vanilla and silky tannins. 2003

**LRA Viña Ardanza Reserva** \$72  
-Tempranillo/Garnacha. Intense and complex to the nose. Notes of sweet plum, cherry and tar topped with elegantly layered berries and tobacco. 2000

**Finca Allende** \$48  
-Tempranillo/Graciano. Tart cherries, blackberry, cassis, green peppercorn and a dry finish. 2004

**Muga Reserva** \$68  
Temp./Garnacha/Mazuelo/Graciano. Red berries evolve towards toasted coffee and charred oak. Deep and intense with a persistent, elegant finish.

## Priorato, Monsant & Terre Alta

**Clua Domènech Tinto Barrica** \$44  
-45% Garnacha, 20% Cab, 35% Syrah, Merlot, Terre Alta. Opulent dark fruits and smoky vanilla with a clean focused finish. 2005

**Portal Tinto** \$42  
-20% Garnacha, 20% Cab, 20% Syrah, 20% Temp. & 20% Merlot, Terre Alta. Subdued black cherry and blackberry with undertones of spice and earth. 2007

**Les Sentius** \$70  
-Grenache/Cab. Sauv./Merlot/Syrah/Carignan, Priorato. Black raspberries, cassis, smoke and dark chocolate on a long French oak finish 2004

**Parni "L'Infant de Porrera"** \$68  
-80% Garnacha, 20% Carignan, Priorato. Rotund and complex yet balanced with notes of graphite, pomegranate, blood orange. 2006

**Laurona Monsant** \$64  
-Garnacha /Syrah/Merlot/Cab. Sauv., Monsant Lush black cherry, modest plummy sweetness offset by mint and smoke. Excellent concentration and depth. 2004

## Ribera del Duero

**Dominio de Atauta** \$78  
-100% Tempranillo. A rich bouquet of toffee and stone fruit over a lush combination of chocolate, kirsch, coffee and cigar box. 2005

**Pago de los Capellanes Joven** \$44  
-Tempranillo/Cabernet/Merlot. Chocolate and roasted stone fruits with white pepper. Lightly tannic finish. 2007

**Emilio Moro** \$56  
-100% Tempranillo. Deep plum & black cherry accented by eucalyptus, mint and French oak with a lightly tannic finish. 2004

**Torres Celeste** \$44  
-100% Tempranillo. Black pepper and liquorice on a base of well ripened blackberry and cherry. Fruit forward with persistent tannins. 2006

**Tinto Pesquera** \$66  
-100% Tempranillo. Complex aromas of cassis, raspberry, espresso and smoke with lush black fruit and a deep finish. 2006

**Lopez Cristobal** \$64  
-85% Tempranillo/Cabernet/Merlot. Robust with deep notes of earth, aged balsamic, and a touch of oak; an ode to ripeness and wood. 2005

**Vega Sicilia 'Valbuena'** \$200  
-Tempranillo/Cabernet/Merlot. Roasted plum, currant, earth, raisin, and dried tomato with a concentrated finish. 1999

## Navarra, Bierzo & Zamora

**Ochoa Reserva** \$56  
-Cabernet/Tempranillo, Navarra. Leather, smoke and woody tar on a well-balanced cherry and blackberry finish. 1999

**Guelbenzu 'Evo'** \$58  
-Cabernet Sauvignon/Tempranillo/Merlot, Navarra. Blue fruit and minerals over peppered herbs, ripe tannins and a lush finish. 2005

**Dehesa la Granja** \$44  
-100% Unfiltered Tempranillo, Zamora. Rich, deep flavors of chocolate, spices and intense, lush, black fruits crafted by Alejandro Fernandez. 2002

**Casa de Burbia** \$58  
-100% Mencia, Bierzo. Smoky cherries, black currants, and spice with a tenaciously tannic, meaty expression. Rich, powerful, and complex. 2006

## Jumilla, Yecla & La Mancha

**El Vinculo** \$62  
-Tempranillo, La Mancha. Ripe black currant, plum, a touch of anise and wild herbs. Fleshy tannins with good acidity and earthy minerals. 2004

**Altos de Luzon** \$42  
-Monastrell/Cab/Tempranillo, Jumilla. Soft fruit, slate, tobacco, with fine tannins and a long dry finish. 2005

**Barahonda HC** \$46  
-100% Monastrell, Jumilla. Ripe, sweet and complex with an exotic perfume of leather, woodsmoke, and wild blue fruits. 2006

**Bellum Providencia** \$40  
-100% Monastrell, Yecla. Vibrant and nicely focused with notes of cherry, graphite, gingerbread and oak spice supported by gentle tannins. 2005

## ~Argentina & Chile~

**Luigi Bosca Pinot Noir** \$46

-100% Pinot Noir. Smooth, dusty, with lots of soft ripe cherries and strawberries and dry, slightly oaky finish. *2006*

**Carlos Basso Reservado** \$44

-100% Cabernet Sauvignon. Full bodied with firm tannins, terrific structure and delicate oak. Rich black pepper, currants and baking spices. *2007*

**Felino** \$46

-100% Malbec. Smokey-sweet cherries with toasted coffee, plums, anise and spice notes. Smooth, focused finish. *2008*

**Amancaya** \$44

-Cab/Malbec Blend. Full bodied, dark fruit and spices with hints of mint and cedar. Long French oak finish from Baron de Rothschild (Lafite). *2007*

**Swinto** \$66

-100% Old Vine Malbec. Unfiltered with robust flavors of luscious ripe plum and peppery jam. Long finish with a silky elegance. *2006*

**Punto Final Reserva** \$48

-100% Malbec. Opaque purple with richly saturated berries, cocoa and savory black fruit. *2006*

## ~Washington & Oregon~

**Coelho Paciência** \$74

-100% Pinot Noir. Complex fragrance of fruit, toast and spice. Tawny plum in color with notes of blackberry, stone fruit and clove. *2006*

**L'Ecole #41 Syrah** \$52

-100% Syrah. Ripe blackberry with expressive spice and earth follow through to a rich finish balanced with fine, chalky tannins. *2006*

**Efeste Final Final** \$48

-50% Cabernet Sauvignon, 50% Syrah. Layered with raspberry, dense cassis, rosemary and graphite. *2005*

**OS Red Wine** \$44

-36% Merlot/32% Cab. Sauv./29% Cab. Franc/3% Petit Verdot. Plush, velvety textured with rich notes of black plum, coffee and cassis. *2006*

**Coelho Espontâneo** \$42

-100% Maréchal Foch. Bold and earthy aromas, complex layers of mocha, ripe plum, and toasted wheat. Long, smooth finish. *2007*

**Seven Hills Cabernet** \$70

-Cabernet Sauvignon. Herbaceous and earthy, with notes of dark berries and cassis. Structured feel on the palate with a long dry finish. *2005*

**Eden Vale** \$62

-100% Tempranillo. Bouquet of currant, blackberry, plum and pipe tobacco. Rich and luscious with a finish of freshly cracked pepper, espresso and a silky mouthfeel. *2004*